

CONSTANT TEMPERATURE SEALED COOKING DEVICE

BACKGROUND OF THE INVENTION

(a) Field of the Invention

5 The invention relates to a constant temperature sealed cooking device, and more particularly, to a novel structure providing a conventional sealed cooking device with constant temperature effects. The constant temperature sealed cooker is devised with a constant temperature generating apparatus at an inner lower portion of a heat resistant outer
10 pot thereof. Using the constant temperature generating apparatus, a constant temperature within an inner pot is maintained.

(b) Description of the Prior Art

 According to a common sealed cooker, an inner pot is heated by fire and placed into an interior of a sealed cooker. Using thermal insulation
15 properties of the sealed cooker, food contained therein is continuously heated and cooked by the heat produced, thereby accomplishing purposes of economizing gas or electric power. Positive cooking effects are thus obtained as the food needs to be cooked to a certain degree. As a forerunner of a sealed cooker, an electric cooker or a
20 gentle fire that cooks food in a method of gradual stewing offers specific

tastes to the food prepared. Furthermore, nutrients of the food being prepared by an 80-degree Celsius remain undamaged, and therefore development of sealed cookers has beneficial effects regarding to resources and cuisine. However, conventional sealed cookers are

5 prone to temperature lowering, and hence cooked degrees of food vary due to insufficient temperature. Food like meat requires a temperature over 80-degrees Celsius and rather lengthy sealed heating in order to be completely and thoroughly cooked. Also, for that sizes of individual pieces of meat may be different, time needed for sealed heating may be

10 unequal too. Again, according to different sizes of the meat, it is likely that center portions of particular pieces are not entirely cooked when using a conventional sealed cooker because a temperature needed for thoroughly cooking the center portion is around 80 degrees Celsius, thereby creating different tastes relative to individual pieces of the meat.

15 Amounts of heat accepted by various foods with different textures differ as well. For example, fats, proteins, fibers and vegetables, all need different amounts of heat to be completely cooked. Based on distinct heat resistance of various kinds of food, textures of food may be destructed for those that are non-endurable to continuous heating. In

20 Chinese cuisine, because different kinds of food are cooked in a same

pot, cooked degrees of the foods are consequently different as well.

Therefore, for a dish well prepared in a same pot, it is essential to place different food according to appropriate orders. For example, meat that needs to be cooked with a longer period is simmered first, whereas food

5 like vegetables or proteins that are easily cooked is placed into the pot in subsequent complementary steps. Yet, for a conventional sealed cooker in order to complete the subsequent complementary steps, a lid thereof is necessarily opened. As a result, heat therein is substantially dissipated to lower a cooked degree of the meat, and thereby failing to
10 satisfy ideal cuisine. Thus, applications of conventional sealed cookers cannot be extensively adopted for all kinds of dishes.

Referring to FIG. 1 showing a temperature lowering curve of a conventional sealed cooker, when food is placed in the sealed pot after an inner pot thereof has reached a boiling point, only a temperature of
15 approximately 95 degrees Celsius is remained, and the temperature further drops to 70 degrees Celsius at the 7th hour. The curve drops direct proportionally, meaning that a temperature valid for cooking the meat only lasts for about three and half hours. In addition, for that pieces of meat come in various sizes, not all center portions of all pieces
20 of meat can be thoroughly cooked within three and half hours. After

three and half hours, the temperature is dropped to below 80 degrees Celsius. It then becomes probable that the pieces of meat are not completely cooked and may be unevenly cooked as well. For ribs stewed in sauces, a temperature below 80 degrees Celsius is hardly
5 able to bring out nutrients in the marrow of bones, and a broth made may not have a deserved taste.

SUMMARY OF THE INVENTION

The primary object of the invention is to provide a constant temperature cooking device, which is capable of controlling and
10 maintaining a constant temperature at an initial stage of sealed simmering, thereby preventing temperature lowering caused by subsequently adding complementary food to food previously placed therein. To be more precise, for cooking meat, constant temperature effects are utilized for continuous heating and then thoroughly cooking
15 the meat. Subsequent food may be placed therein after having halted the constant temperature effects in order to lower the temperature. Residual heat after the temperature lowering is still sufficient for completely cooking the meat. Owing to preservation of the temperature, time needed for cooking is also reduced, thereby elevating applicability
20 of the sealed cooker and expanding utilization of cooking numerous

types of food in a same pot.

BRIEF DESCRIPTION OF THE DRAWINGS

FIG. 1 shows a curve diagram illustrating a temperature drop of a conventional sealed cooker.

5 FIG. 2 shows a schematic view of an embodiment according to the invention.

FIG. 3 shows a curve diagram of temperature and power versus time according to a conventional sealed cooking method.

10 FIG. 4 shows a curve diagram of temperature and power versus time in an embodiment according to the invention.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENTS

A temperature constant sealed cooking device according to the invention utilizes a constant temperature apparatus provided therein, so as to obtain distinguishing multi-functional sealed cooking effects.

15 To better understand the invention, detailed descriptions shall be given with the accompanying drawings below. Referring to FIG. 2, a sealed cooking device 1 according to the invention is similarly provided with a heat resistant outer pot 11 placed with an inner pot 2 at an interior thereof. The heat resistant outer pot 11 is provided with a lower tray 13
20 at a bottom portion thereof, and is sealed with a heat resistant upper

cover 12 at a top portion thereof. The inner pot 2 is placed across a handle 22 to locate above an opening enclosing body 14, such that the inner pot 2 is suspended at the interior of the heat resistant outer pot 11. According to the invention, a temperature constant apparatus 3 is provided at an inner lower portion of the heat resistant outer pot 11, and is supported by a seat 31. The seat 31 has a heating element 34 made of a positive temperature constant ceramic resistor facing upward. The heating element 34 produces heat via electric conductance using a wire 32, and releases the heat produced via a heat conducting plate 33. Thermal radiation waves generated by the heat conducting plate 33 are directly transmitted to an interior of the inner pot 2, or are omni-directionally emitted with the interior of the inner pot 2, such that a constant heated temperature is filled within an interior of the heat resistant outer pot 11. Similarly, a heated temperature may also be guided into the inner pot 2 from a periphery thereof.

The inner pot 2 is additionally provided and covered with an inner pot lid 21 so as to prevent steams from substantially discharging to an exterior.

Apart from an inner lower center portion of the heat resistant outer pot 11, as long as an operation condition of a heated temperature produced

by the heating element 34 can be absorbed by the inner pot 2, the temperature constant apparatus 3 may also be provided at a periphery.

In addition to locating closely to each other for conducting heat, the heat conducting plate 33 and the inner pot 2 may also be located with an interval in between. A height of the inner pot 2 is adjusted relative to an upper portion of the opening enclosing body 14 using the handle 22, so that a lower surface of the inner pot 2 is adhered to and located with an interval from an upper surface of the heat conducting plate 33.

With reference to FIG. 3 showing an embodiment according to the invention, when the inner pot is heated using an externally applied fire for producing constant temperature effects, it is placed in the heat resistant outer pot 11 at around 93 degrees Celsius. Within a half hour, for that the constant temperature apparatus 3 produces heat, a rise in temperature is resulted. Between the 9th and 13th hours, a constant temperature of 80 degrees Celsius is maintained.

Referring to FIG. 4, according to application of the invention, without requiring preheating with an additional fire, a dish in room temperature can be directly placed into an interior of the pot. With conductance of electric power using the wire 32, a heated temperature is produced by the constant temperature apparatus 3. At a beginning of heating,

power required is around 27W from a power curve. After 12 hours, a temperature of 25 degrees Celsius is obtained based on the temperature curve. Heating is continued to 22nd hour using a low power consumption, and a temperature on the temperature curve then
5 approaches 80 degrees Celsius. Using the aforesaid sealed simmering method, food prepared is extremely unique. For instance, meats prepared with such method have textures that melt smoothly in one's mouth; or, seafood prepared with such method is preserved with its original delicacy.

10 It is apparent from the aforesaid applications that, the invention not only solves shortcomings as uneven cooked degrees of foods caused by temperature lowering of conventional sealed cookers, but also has positive effects over temperature lowering due to cooking orders or opening a pot cover while cooking as well as maintaining original tastes
15 and freshness of food. In addition, power required is rather low, and can be adjusted based on an actual operation volume. Therefore, the invention is distinct from cooking methods of conventional electric cookers or sealed cookers.

It is of course to be understood that the embodiment described herein
20 is merely illustrative of the principles of the invention and that a wide

variety of modifications thereto may be effected by persons skilled in the art without departing from the spirit and scope of the invention as set forth in the following claims.